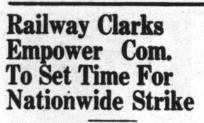
CHARLOTTE LABOR JOURNAL and DIXIE FARM NEWS



WASHINGTON, Sept. 3 .- A committee was empowered to fix the time for a nation-wide strike at a meeting Monday of district chairmen of the Brotherhood of Railway Clerks, to know that the Hudepohl Brewing called to consider the break-down of Co. is one of the oldest Brewing Comnegotiations with the railway express panies in Cincinnati, and has brewed agency over a 44-hour work week.

the negotiating committee to make in Charlotte and surrounding terri-the strike effective at a date and hour tory. deemed advisable." He indicated that no decision had

yet been taken on a time for the walkout.

The Brotherhood and the agency failed last week to agree on how to establish the 44-hour week for some 30,000 members of the clerks' organi-

threatened strike.

After the collapse of the negotia-tions, the Brotherhood contended the company refused to apply the new hours in "a fair and reasonable way"." The agency contended that the Broth-erhood was demanding that the com-pany go beyond the fact-finding board's report.

HUDEPOHL BREWING CO. IS 100% UNION

It will be of interest to the workers fine beer for nearly 84 years. In fact agency over a 44-hour work week. George M. Harrison, union presi-dent, said after the day long meeting and is 100% Union Made, including

that the chairman "indorsed every-thing the negotiating committee has done." "It left authority in the hands of the negotiating committee to make the negotiation to make the total set of the negotiation to make the negetiation to make the negoti

HE'D BE OLD ENOUGH

Teacher: What do you think Julius Caesar would do were he living now? Pupil: Draw an old-age pension. DEFINED

zation who now work 48 hours. The 44-hour week was recom- You can never talk to Miss Smith but mended by an emergency fast-find- that she gives you a full catalogue of ing commission named by President her ailments. Roosevelt early in July to avert a Define D Friend (complaining to a doctor): You can never talk to Miss Smith but her ailments. Doctor: Yes, you might almost call

it an organ recital.

Instruments



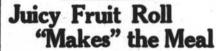
MAYBE it's an outing you want next Sunday, or help with the curtains.

Whatever you wish from your family, a special Peach Cake for dinner will help win it. For righthand aid on this dessert, try the new self-rising flour now on the market. The new product has lots of advantages over the old self-rising flour, because action is slowed so that by the time your cake is mixed, the baking powder is only starting to work. Thus, you lose none of the "risin' " power.

Here is the recipe to try with the new flour:

Peach Cake

Cream 7 tablespoons or a scant 1/2 cup fat. Add % cup sugar. Cream until sugar has dissolved. Add 1 egg and stir in thoroughly (do not beat). Add ½ cup milk and 1½ cups self-rising flour alternately. Add 1 teaspoon extract. Pour into a greased and floured cake pan, and bake in moderate oven (350 degrees F.) about 30 minutes. Whip 1 pint whipping cream and add ¼ cup sugar. Split the cake. Spread lower half with 1 cup crushed peaches and half the whipping cream. Add top layer, and pile with another cup of crushed peaches and remaining cream. Garnish with peach slices.



WHEN the family tires of ber-ries plain and berries fancy, try a new trick. It's raspberry roll which folds juicy raspberries in a crisp pastry. It's delicious, you'll agree.

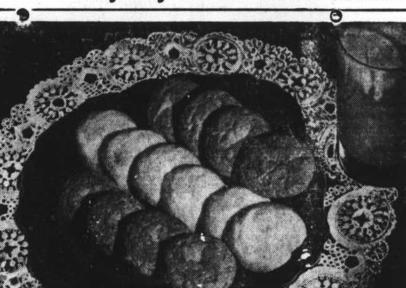
An aid to shorter hours indoors is the new self-rising flour which makes hot biscuits, cakes and desserts in two shakes. The baking powder and salt are ready-mixed into it, thus a double saving of (1) price of these two ingredients, and (2) the time of sifting them with the flour.

Try the new, speed flour in the following summer dessert:

Raspberry Roll

Make pastry by cutting 1/2 cup fat | first prize for general proficiency in Grade I, while her father, Hento 2½ cups self-rising flour until the mixture is thoroughly blended; adding cold water a little at a time to make a stiff dough. Roll pastry in a rectangular shape, keeping it about ½ inch thick. Brush lightly with 1 egg white diluted in 2 tablespoons cold water. Spread with 2 cups red raspberries, 1/2 cup sugar, 2 tablespoons butter, and 1 table-spoon self-rising flour. Roll as for jelly roll. Wet the edges and press together to keep in the juice. Brush top of roll with remaining egg white, prick with a fork, and place in a greased dripping pan. Bake in hot oven (400 degrees F.) for 30 to 40 minutes. Serve with a hard sauce made by beating ½ cup butter to the consistency of thick cream, sifting in 1½ cups confectioner's sugar alowly, beating until the mass is fluffy, then adding 1 teaspoon flavor-





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World War Rivals Once Shot at Each Other on **Belgium Fields.**

ST. JOHN, N. B.-Across the kneedeep muck of the shell-plowed field

in Passchendaele ridge in Belgium,

Private A. H. Morrison of the Twen-

ty-sixth battalion, Canadian expedi-

tionary force, and Private Henrik

Biermann, 157th regiment of the German army, plugged away at each other with machine gun and

That was some 22 years ago. At the closing exercises in the tiny

country school at Glen Falls, three

miles from this city, Trustee-Secre-

tary A. H. Morrison presented little

golden-haired Olga Biermann with

rifle.

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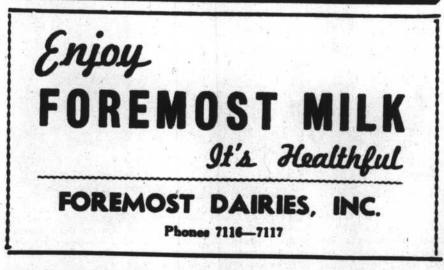
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LASTING VALUE

The successful resistance of the American Federation of Labor to the introduction of Communist purposes and methods in the labor movement was an outstanding patriotic accomplishment. Its lasting value will be recognized more and more as time passes .- John P. Frey.



A. F. OF L. WILL NEVER SURRENDER PRINCIPLE OF DEMOCRATIC CONTROL

"The American Federation of Labor will never surrender the principle of democratic control or yield to minority force and domination. It will ever cling to Democratic ideals and will most jealously guard and protect the principles of Democracy and Democratic procedure. It will never accept a dictator or submit to autocratic control. It is upon that sound and solid American basis it has taken its stand and there it will ever remain."-WILLIAM GREEN, President American Federation of Labor.

Three Men Are Reunited

In Court After 11 Years BALBOA, CALIF.—Eleven years ago, three young men were fellow workers and friends at a big ballroom here. Recently they met again—in court. One was judge, one was the arresting fficer, the third was the culprit, charged with taking a radio antenna from a po-lice car. The judge gave his old friend a suspended sentence.

License Numbers Spell Name CASHTON, WIS .- An auto thief would have a tough time getting away with Ole Lee's car. He carries his name on his license plateslegally, too, despite rules against defacement. The numerals on his plates are 337,370. Turn the license down and there's his name.

THE JOURNAL has by far the largest city circulation of any weekly published in Char-lotte. Your ad in The Journal will bring results from the workers.

rik Biermann, look proudly on. "This is one of the results of peace

that dictator nations would destroy," was Biermann's comment. Biermann is one of the colony of Danes who have cleared land in the

Glen Falls district. Morrison is a well-known musician in St. John, organist, pianist, and musical director of the Rotary

club Both veterans got a real thrill out of the ceremony. The child, inno-cent of the deeper meaning of the incident, twinkled her deep blue eyes, smiled and accepted the prize. It was a story book.

Sees After Nine Years;

Finds World Different

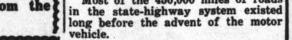
KANKAKEE, ILL .- Nine years of total blindness failed to make Mrs. Schuyler D. Burson of this city forget fashions and styles. Her first words upon walking down a city street after an operation restored her sight were "My Goodness, but skirts are short this year!"

The skirts and wedge shoes worn by women this season left her com-pletely bewildered. Streamlined autos, developed since she became blind, looked "just like bugs" to her, she said. The operation was performed at Mennonite hospital in Bloomington early in April.

"My husband looks just as he did nine years ago-just a little fatter," she said. "I wouldn't know my children, though. One of them is 19 years old now and the other is 15. How does it all seem? Why, it's just like going into a different world or being born-all over again."

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OOKIES you can serve with fruit | measured) and 1/2 cup milk alterfor dessert, or for in-between snacks, are a summer "must." And cookie recipes that can be stirred up in a twinkle are a find. To aid your knack for making cookies fast, use the new self-rising flour which cuts sifting and measuring time in half. All you do is combine this new self-rising flour with fat, sugar, eggs, milk, and flavoring and your cookies are ready for the oven. They're more economical, too, for a high grade slow acting baking

powder is already mixed into the

For a good combination, try lemon cookies and walnut rocks, as follove :

) Lemon Cookies.

flour.

Cream ½ cup butter and ¾ cup sugar together. Add 1 egg, and stir until thoroughly blended. Add 2 erate oven (?") degrees F.) about cups self-rising flour (sifted before 15 minutes.

nately. Add the juice and grated rind of ½ lemon and 1 teaspoon lemon extract. Drop by teaspoonfuls on a greased baking sheet and bake in moderate oven (330 degrees T.) about 20 minutes

Walnut Rocks. @

Cream 3% cup fat and 11/2 cups light brown sugar. Add 2 eggs one at a time and beat vigorously. Add 1/2 cup milk alternately with 3 cups self-rising flour, 1 teaspoon allspice, 1 teaspoon cinnamon, ¼ teaspoon cloves, 1/4 teaspoon nutmeg, 1/4 teaspoon ginger. When blended, add 1½ cups black walnuts and 1 cup raisins or dates. Form into little balls about 1/2 inch in diameter or drop from tip of a spoon on a greased baking sheet. Bake in mod-

Baby Robins Sing for Their Breakfast

It's mighty convenient when a picture flies night the hands of a cameraman. That was the experience of a photographer in Baltimore who took the above views of a Robin family. The birds built their nest in his yard and he was able to snap the parent bird, left, looking anx-iously to see if the other parent is on the job digging up worms. At right, papa has just returned, his beak full of worms for the babies who are mighty hungry. He'll dole them out evenly.